



# Celebrate your 4th of July

## Barbecue Party Safely

### Clean:

Make sure you clean all surfaces, utensils, and hands with soap and water.

### Separate:

When grilling, use separate plates and utensils for raw meat and cooked meat and ready-to-eat foods (like raw vegetables) to avoid cross-contamination.

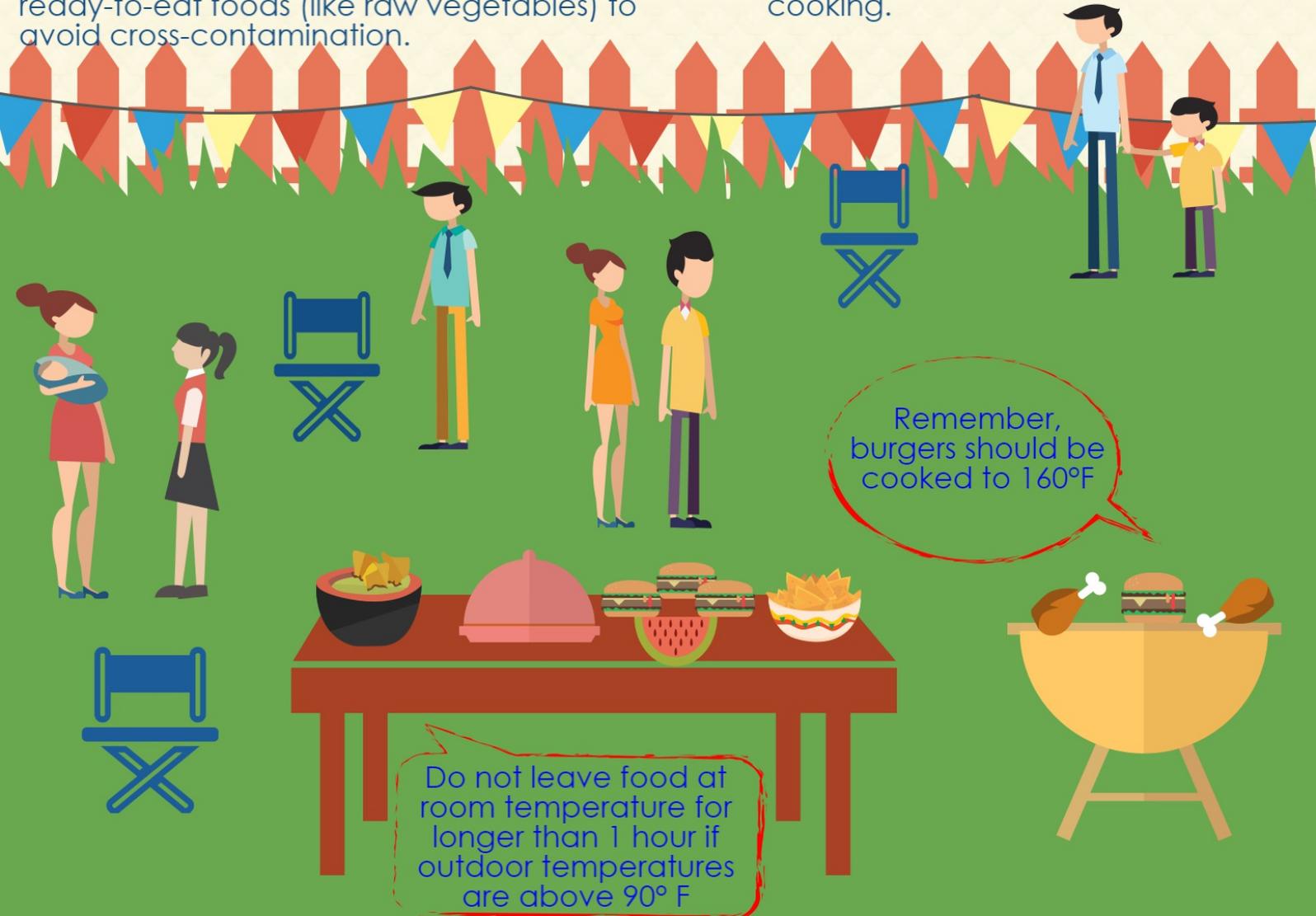
### Follow these tips

### Cook:

Cook foods to the right temperature by using a food thermometer. That's the only way to know it's a safe temperature.

### Chill:

Chill raw and prepared foods promptly, if not consuming right after cooking.



Remember,  
burgers should be  
cooked to 160°F

Do not leave food at  
room temperature for  
longer than 1 hour if  
outdoor temperatures  
are above 90° F

